



**BUILT-IN OVEN  
MODEL MS016**

**OPERATING AND  
INSTALLATION MANUAL**



# WARNINGS AND GUIDANCE

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

These warnings are provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance.

This oven is heavy and care must be taken when moving it.

Ensure that **all packaging**, both inside and outside the oven, has been **removed** before the oven is used.

The oven must be installed according to the instructions supplied. Any electrical work must be undertaken by a qualified electrician/competent person.

It is **dangerous** to alter the specifications in any way.

After installation, please dispose of the packaging with due regard to safety and the environment.

## Child Safety

This oven is designed to be operated by adults and children under supervision. Young children **must not** be allowed to tamper with the controls or play near or with the oven.

Ovens become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the oven until it has cooled.

**CAUTION** - accessible parts, especially around the grill area, may become hot when the oven is in use. Children should be **kept away** until it has cooled.

## During Operation

**Do not** use this oven if it is in contact with water and never operate it with wet hands.

Ensure that the anti-tip oven shelf is installed in the correct way (see instructions).

Take **great care** when heating fats and oils as they will ignite if they become too hot.

This oven has been designed for cooking edible foodstuffs only and **must not** be used for any other purposes.

**Never** place plastic or any other material which may melt in or on the oven.

**Only** clean this oven in accordance with the instructions.

**Take care** to follow the recommendations given for tending the food when grilling.

**Always grill with the oven door closed.**

**Always** use oven gloves to remove and replace food in the oven.

Ensure that you **support** the grill pan when removing it from the oven.

**Never** line any part of the oven with aluminium foil.

**Do not** allow heatproof cooking material, e.g. roasting bags to come into contact with the oven elements.

**Always** stand back from the oven when opening the oven door, to allow any build-up of steam or heat to release.

Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support it using the door handle, until it is fully open.

**Do not** place sealed cans or aerosols inside the oven. They may explode if they are heated.

**Do not** hang towels or clothes from the oven or its handle. They are a **safety hazard**.

## After Use

Ensure that all control knobs are in the **OFF** position when not in use.

For hygiene and safety reasons, this oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

**Only** clean this oven in accordance with the instructions.

**Always** allow the oven to cool down before switching off at the wall prior to carrying out any cleaning or maintenance work.

**Do not** leave utensils containing foodstuffs, e.g. fat or oil in or on the cooker in case it is inadvertently switched **ON**.

**Under no circumstances** should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Moffat Service Agent. **Always** insist on genuine Moffat spare parts.

**Your safety is of paramount importance.**

**Therefore, if you are unsure about any of the meanings of these WARNINGS, contact the Customer Care Department**

**Telephone: (01582) 585858**

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## **WARNING**

Please remember that an appliance used for cooking does get hot, so make sure that children are kept well away

Please complete and return the Product Guarantee Registration form.

In case of a complaint, and for ordering spare parts, you must specify the model number and serial which appear on the rating plate situated on the cavity front panel.

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## WHEN THE OVEN IS FIRST INSTALLED

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Once the oven has been installed, it is important to remove the protective materials.

Switch the oven control to MAX and leave it to run, empty, for 30 minutes to remove any residue from the surface of the element.

### Rating Plate

The model number of your oven can be found on the rating plate on the lower front frame of the oven upon opening the door.

The oven must be protected by a suitable rated fuse or circuit breaker. The rating of the oven is given on the rating plate.

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## TECHNICAL DATA

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**Model Number: MS016 B - MS016 W**

### Recess dimensions

Height	580 mm
Width	560-570 mm
Depth	550 mm
Oven Capacity	1.9 cu. ft.

### Internal oven dimensions

Height	320 mm
Width	420 mm
Depth	390 mm

### Oven Ratings

Oven Element	2.0 kW
Grill Element	2.0 kW
Total Rating	2.000 kW

### Cable

Cable cross-section	2.5 mm <sup>2</sup>
Type of cable	Ho5 RR-F
Fuse (min.)	13 A

# INSTALLATION AND ELECTRICAL CONNECTION

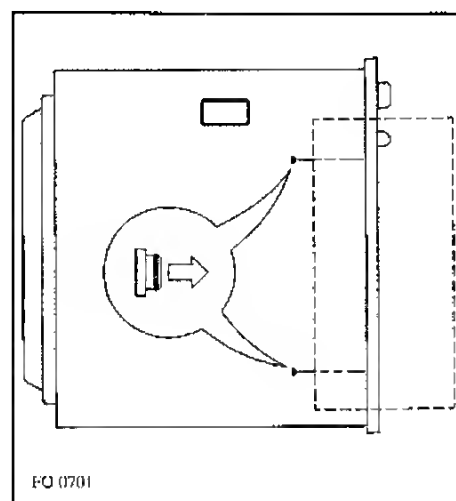


Fig. 1

## WARNING

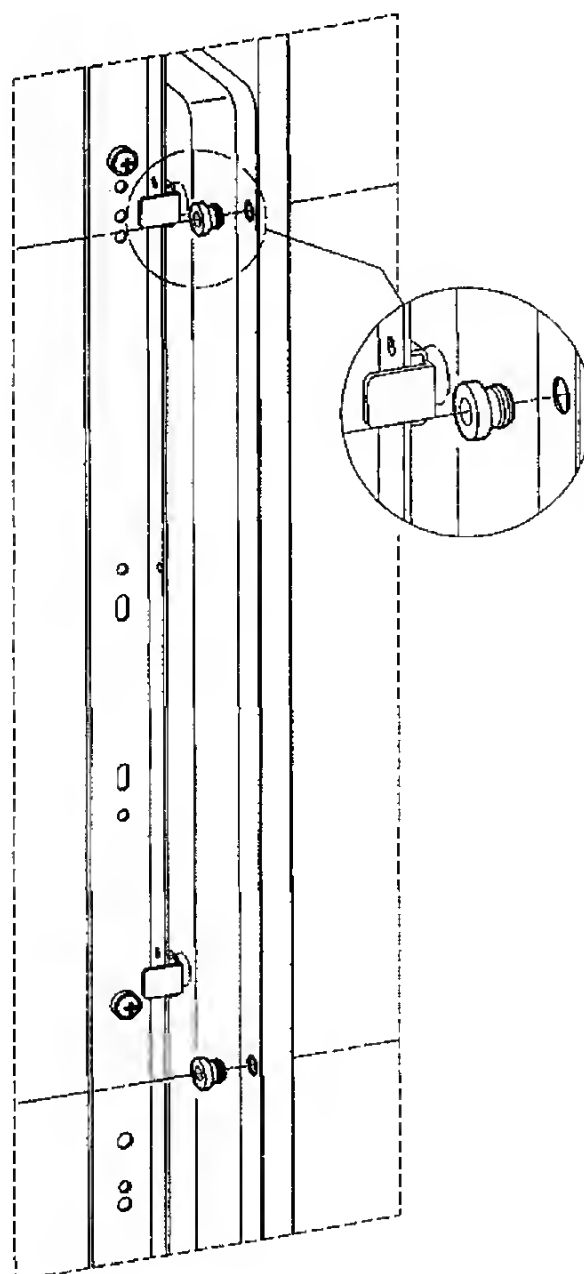
Before installing the oven, ensure that the 4 plastic buffers are correctly fitted (as shown Fig. 1). These are supplied with the oven, and are in the bag with the guarantee card.

We strongly recommend that all operations for the installation of your oven be carried out by **QUALIFIED PERSONNEL** in accordance with existing rules and regulations.

## Important

Before the appliance is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

**The manufacturer disclaims any responsibility should these safety instructions not be carried out.**



# INSTALLATION

It is mandatory that all operations required for the installation be carried out by a **qualified electrician or competent person** - in accordance with existing rules and regulations.

**Please ensure that when the appliance is installed it is easily accessible for the engineer in the event of a breakdown.**

## BUILDING IN

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and will withstand a temperature increase of at least 65°C above ambient; and that proper arrangements are made of continuous supply of air to the oven so it does not overheat.

**Dimensions of the appliance and recess required are given below (Fig. 2-3).**

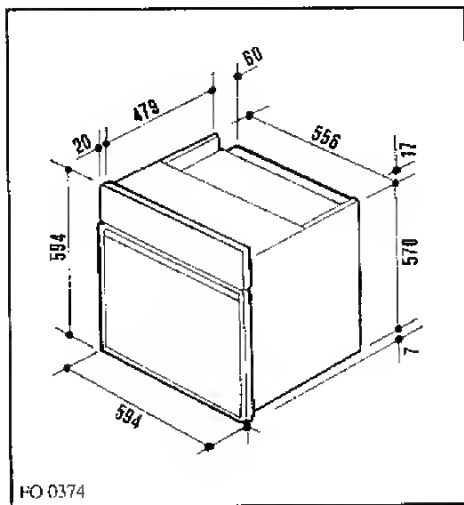


Fig. 2

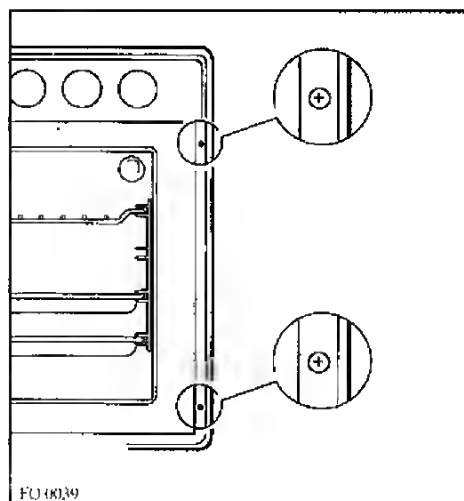


Fig. 4

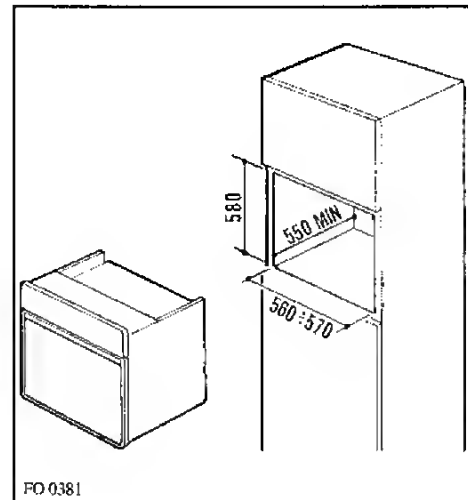


Fig. 3

## Securing The Oven To The Cabinet

Fit the appliance into the cabinet recess, open the oven door and secure the oven to the kitchen cabinet with four wood screw, which fit the holes provided in the oven frame (Fig. 4).

# ELECTRICAL CONNECTION

We strongly recommend that all operations for the installation of your oven be carried out by a **QUALIFIED ELECTRICIAN** or **COMPETENT PERSON** in accordance with existing rules and regulations.

The oven designed to be connected to 240V (50Hz) electricity supply.

The oven has an easily accessible terminal block which is marked as follows:

Letter L - Live terminal

Letter N - Neutral terminal



- Earth terminal

## THIS APPLIANCE MUST BE EARTHED

The cable used to connect the oven to the electrical supply should have the characteristics indicated in the table.

It is necessary for you install a double pole switch between the appliance and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The switch must not break the yellow and green earth cable at any point.

## Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

Before the appliance is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

**The manufacturer disclaims any responsibility should these safety measures not be carried out.**

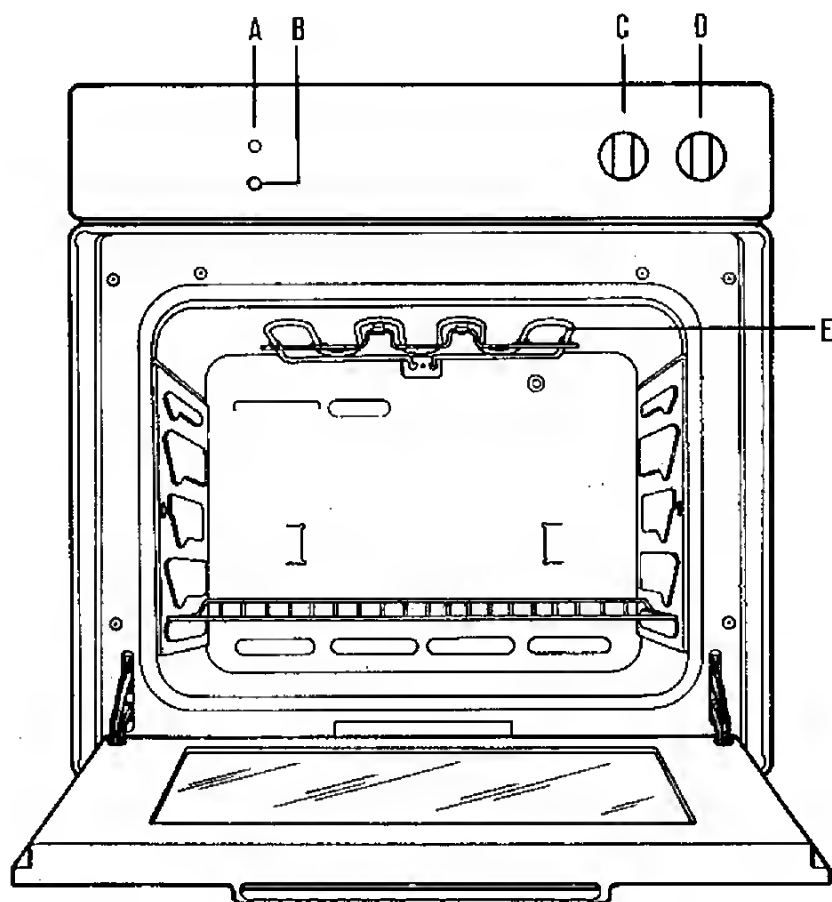
This appliance meets the requirements laid down in EEC Directive No. 87/308 dated 2/6/87 relating to the suppression of radio and TV interference.

Models	Rating	Cable cross section mm <sup>2</sup> and Type of the cable	Fuse min.
MS016	2000 W	2,5 Ho5 RR-F	13 A

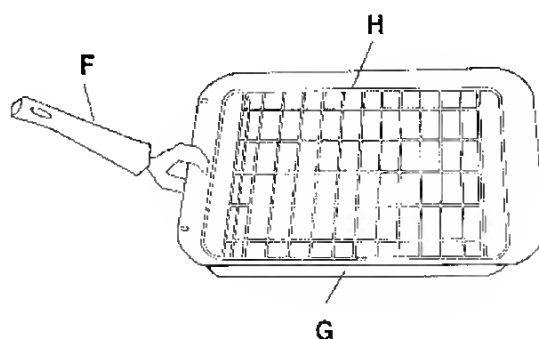


# USE AND CARE

- A Oven on light
- B Oven temperature light
- C Oven selector control knob
- D Oven/grill temperature control knob
- E Grill element







- F Removable handle
- G Grill/roasting pan
- H Grill grid



# CONTROLS

## Oven Selector Control Knob (Fig. 5)

-  Conventional cooking, used the top and bottom elements. It is necessary to pre-heat the oven for most dishes.
-  Top oven element only, enables you to finish off dishes on the top only, if extra browning is required.
-  Bottom oven element only, enables you to finish off dishes on the bottom only, if extra browning is required.
-  Grill - **the oven door MUST be closed when grilling.** The grill cannot be used at the same time as the oven.

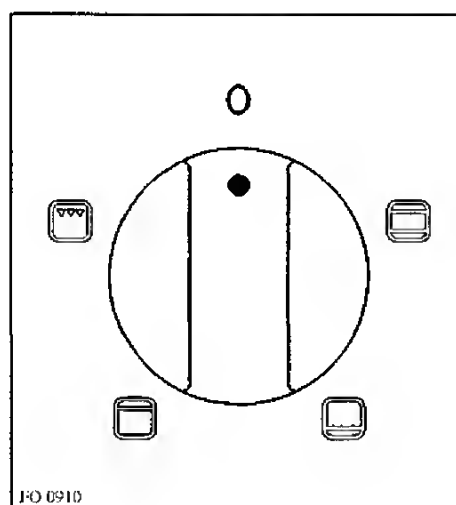


Fig. 5

## Caution

Do not place pans, baking trays, dishes or aluminium foil directly on the base of the oven. This could cause a heat build-up which could affect the performance of the oven and damage the oven enamel.

## Oven Temperature Control Knob (Fig. 6)

### COOKING

By turning the oven control knob clockwise, you select the cooking temperature.

Temperature selection starts at 50°C and is marked in 25°C increments up to maximum, where the temperature at the centre of the oven will reach approximately 250°C.

The thermostat controlling the temperature is totally variable so it is possible to select temperatures between those marked.

The MAX setting is particularly suitable for grilling.

Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct setting; after that, it will cycle on and off with the thermostat showing that the oven temperature is being maintained.

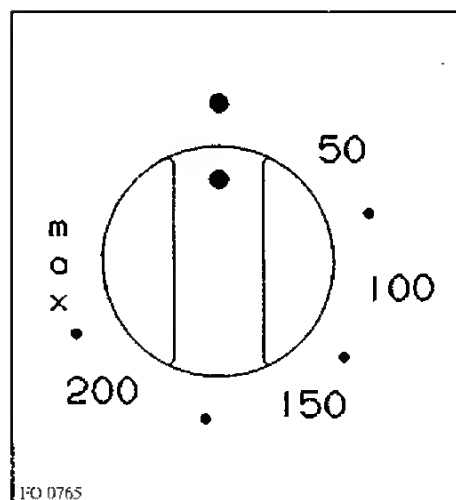


Fig. 6


# USING THE CONVENTIONAL OVEN

## CONVENTIONAL COOKING

This function uses the top and lower elements to give single level cooking.

Position the shelf on the second level for best results.

However, for dishes which require extra base browning such as pizzas, quiches and flans, lower the shelf to level one. To increase top browning, raise the shelf to level three.

- Turn the oven selector control knob to Conventional Oven .
- Turn the oven temperature control knob to the required setting.

### NOTE:

- a) The oven on light will illuminate.
- b) The oven temperature light will illuminate.

### THINGS TO NOTE

The oven indicator light will glow until the oven has reached the desired temperature and then go OUT. It will then cycle ON and OFF showing that the oven temperature is being maintained.

## TOP AND BOTTOM ELEMENT

### Top oven element only

This function is suitable for finishing cooked dishes, eg: lasagne, shepherd's pie, cauliflower cheese etc.

### Bottom oven element only

This function is particularly useful when blind-baking pastry or cooking pizza.

This oven is supplied with one anti-tip shelf.

**IMPORTANT:** The anti-tip oven shelf must be positioned as shown in Fig. 7.

## CONDENSATION

Under certain conditions, condensation may form on the oven. Condensation is quite normal and forms when moisture and heat is present, e.g. during cooking. A boiling kettle produces steam and similarly when food reaches cooking temperature, steam is also produced which condenses on to the cooler surfaces. It is not necessarily caused by extremes of temperature, but as a result of one or more of the following:

1. The cooking temperatures
2. Temperature of the food when placed in the oven
3. Moisture present in the food
4. Quantity of food

5. The temperature and ventilation in the kitchen.

Ideal cooking conditions are not always available but where possible ensure foods which contain a lot of moisture, e.g. casseroles, are covered.

Provided that the oven is wiped and dried during or after cooking, no harm will occur.

### HINTS AND TIPS

The material and finish of the baking trays and dishes used will affect base browning. Enamel-ware, dark, heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.

Always place dishes centrally on the shelf to ensure even browning.

Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.

**Do not** place dishes, tins or baking trays directly on the oven base as it becomes very hot and damage will occur.

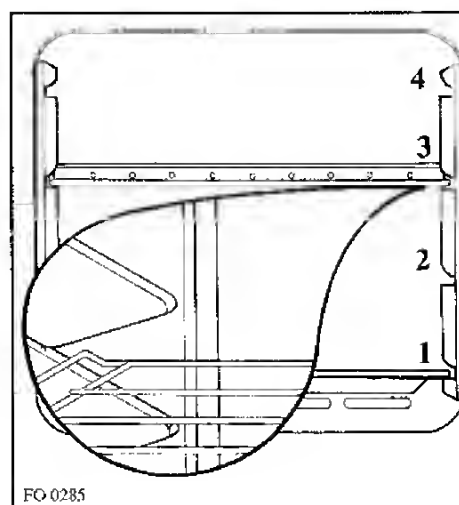


Fig. 7

# OVEN COOKING CHART

## COOKING CHART

Food	Temperature (°C)	Runner Positions	Cooking Time (mins)
Biscuits	170-200	2 / 3	25-30
Bread, buns, yeast, doughs	200-230	2	35-45
Casseroles	140-170	2	90-180
Cakes - small, Queen Victoria sponge	170-190	2 / 3	18-25
Cakes - madeira, rich fruit	130-180	2	90-150
Choux pastry, eclairs	200-230	2	30-35
Fish	200-230	2 / 3	20-40
Fruit pies, plate tarts, crumbles	180-210	2	50-65
Meringues	90-100	2	90-150
Milk puddings	140-160	2	90-150
Pate, terrine (in baine-marie)	160-180	1	60-90
Pizzas	200-230	2	25-30
Puff pastry, sausage rolls, vol-au-vents	230-260	2	15-25
Quiches, flans	170-200	2	50-60
Scones	230-250	2 / 3	8-12
Souffle	200-230	2	35-45
Stuffed vegetables	230-250	2	35-45
Roast meat & poultry	160-180	2	See meat and poultry roasting chart
Yorkshire pudding	200-230	2	40-50
Keep warm, heat dishes	90-100	2	

## MEAT AND POULTRY ROASTING CHART

Meat	Temperature (°C)	Cooking Time
Beef	180-200	20-35 mins per 1/2kg (lb) + <b>20-35 mins</b>
Beef, boned	180-200	25-35 mins per 1/2kg (lb) + <b>25-35 mins</b>
Mutton and Lamb	180-200	25-35 mins per 1/2kg (lb) + <b>25-35 mins</b>
Pork and Veal	180-200	30-40 mins per 1/2kg (lb) + <b>30-40 mins</b>
Ham	180-200	30-40 mins per 1/2kg (lb) + <b>30-40 mins</b>
Chicken	180-200	15-20 mins per 1/2kg (lb) + <b>20 mins</b>
Turkey and Goose	180-200	15-20 mins per 1/2kg (lb) up to 3.5kg (7lb) + <b>15 mins per 1/2kg</b>
Duck	180-200	25-35 mins per 1/2kg (lb) + <b>20 mins</b>

Only experience will enable you to determine the proper settings for your personal cooking needs. The temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements.

## GRILLING

### Important

**All grilling is carried out with the oven door closed and the grill pan handle removed from the pan.**

- Place the grid in the grill pan
- Lightly oil the food if desired and place on the grill pan trivet
- Preheat the grill element for 2-3 minutes if required
- Slide in the grill pan on an oven shelf at a suitable distance from the grill element. The thinner the meat, the closer it should be placed in order to be browned
- When one side is browned, turn the meat over without piercing it to avoid losing juices
- During cooking, adjust the shelf position as necessary

### NOTE:

**For safety in use, the grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.**

## GRILLING GUIDE

Grilling time depends on the thickness of the meat and not on its weight.

Type of food		Mins per side
Bacon rashers		2 - 5
Chicken joints		15 - 20
Gammon rashers		5 - 8
Lamb chops		6 - 12
Pork chops		10 - 15
Sausages (turning as required)		10 - 12
Steaks (average thickness)	Rare	3 - 6
	Medium	6 - 10
	Well done	8 - 12
Toast		1 - 1½

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# CLEANING THE OVEN

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## **Glass Panel**

This should be cleaned with a soft cloth soaked in warm detergent water. Do not use abrasive scourers or steel wool.

## **Oven Shelves**

To clean the chrome parts of the oven, soak in warm detergent water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

## **Oven Cavity**

The enamelled oven cavity is best cleaned whilst the oven is still warm. It is preferable/advisable to wipe the oven over with a soft cloth soaked in warm detergent water after each use. However, from time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

## **Replacing Components**

Prior to undertaking any maintenance work be sure to disconnect appliance from the electricity supply.

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# WHAT HAPPENS IF SOMETHING GOES WRONG

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If the oven does not come on:

- \* Where appropriate, check that it is plugged in properly
- \* Check that the socket switch and/or the switch from the mains supply to the oven are ON
- \* Replace the fuse in the plug, if required, with another of the same rating and check that this plug has been wired up correctly
- \* Check that the socket, when present, is receiving power - by plugging in an appliance you know to be working
- \* Check that the fuse in the fuse box is intact
- \* If condensation appears inside the oven please read the paragraph on page 11 about condensation

In after all these checks, the oven still does not work, contact your local Moffat Service Agent.

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## HELP US TO HELP YOU

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### Service

#### In the event of your appliance requiring service:

Before calling out an engineer, please ensure you have followed the checklist and have the purchase date to hand.

Telephone numbers are detailed on the list headed "Moffat Service Agents".

Please note that all enquiries concerning service should be addressed to your local Service Agent.

When booking a service call we will need to know the **model number and date of purchase**, together with your name, address with **postcode** (Service areas are defined by the postcode), telephone number, and what appears to be wrong.

**Keep the receipt with this booklet as proof of purchase.**

**In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown. Please note that proof of purchase is required for any in-guarantee service calls.**

### Customer Relations Department

For general enquiries concerning your Moffat appliance, contact our Customer Care Department by letter or telephone as follows:

Customer Care Department  
Moffat  
99 Oakley RD  
Luton  
Bedfordshire  
LU4 9QQ  
Tel.: 01582 - 585858

DUNDEE	DD1-14 PH8-18	01250 876285	Moffat After Sales Service 1 Brogan Domestic Cairnleigh Dunkeld Road Blairgowrie Perthshire PH10 6RT
GLASGOW	EH, FK, G, KA, KY1-16, ML, PA1-23, PH1-7, ZE	0141 64 4381	Moffat After Sales Service 20 Cunningham Road Clyde Estate Rutherglen Glasgow G73 1PP
GUERNSEY	GU	01481 46931	Guernsey Electricity PO Box 4 Vale Guernsey Channel Island
HAVERFORDWEST	SA33-39, 41-44, 61-73	01473 710914	Moffat After Sales Service C Butherway 1 Church Road Roch Haverfordwest Dyfed Wales SA62 6AG
HEREFORD	HR 1-9, LD1-8, SY7, SY18, NP 5, NP7-8	01432 340334	Moffat After Sales Service Domestic Repair Centre Unit 3 Bank Buildings Cattle Market Hereford HR4 9HX
HULL	YO 4, 11-18, 25 HU 1-19 DN 14	01482 585678	Moffat After Sales Service John Sizer Unit 1 Boulevard Unit Factory Estate Hull HU3 4 AY
INVERNESS	IV 1-28, 30-36, 40-49, 51-56 PH 19-26, 30-44 KW 1-14	01463 792952	Moffat After Sales Service Highland Appliances Unit 3B3 Smithton Industrial Estate Smithton Inverness IV1 2PD
ISLE OF WIGHT	PO 30-41	01983 872552	Moffat After Sales Service Wyatts Electrical Service 4 Forelands Road Bembridge Isle of Wight PO35 5XW
JERSEY	JE	01534 505050	Jersey Electricity Company PO Box 45 Queens Road St Helier Jersey, Channel Islands JE4 8NY



# MOFFAT AFTER SALES AGENT SERVICE CENTRE ADDRESSES

CENTRE	POSTAL DISTRICTS	SERVICE APPOINTMENTS	ADDRESS
ABERDEEN	AB	01244 696569	Moffat After Sales Service Northeast Appliance Service 8 Cornhill Arcade Aberdeen AB2 5UT
ARGYLLE	PA 24-61	01505 321316	Moffat After Sales Service T.D.C. Refrigeration 40 Arran Place Linwood Renfrewshire PA 3 3QU
BARNSTABLE	EX18-23, 31-39	01271 328826	Moffat After Sales Service McBain Refrigeration Unit 4 Upcott Avenue Pottington Industrial Estate Barnstable North Devon EX31 1HN
BORDERS	TD	01573 224411	Moffat After Sales Service James Stewart & Son 2-8 Wood Market Kelso Borders TD5 7AX
BRISTOL	BS SP TA	0117 921 1876	Moffat After Sales Service P.O. Box 372 Bristol BS99 1UD
CANVEY	E, EC, EN, N, MW, W, WC AL, CB, HA, HP, LU, MK, SG UB, WD, PE16-19 CM, CO, IG, RM, SS PE14,15, 17, 34, 38 IP, NR, PE30-33, PE35-37	0181 443 3464 0181 965 9699 0181 965 9699 01268 694144 01268 694144 01603 667017	Moffat After Sales Service 2-4 Sandhurst Kings Road Canvey Island SS8 0QY
CARDIFF	CF, NP, 1-4, 6, 9-44 SA1-18, 21-32	01222 460131	Moffat After Sales Service Guardian Industrial Estate Clydesmuir Road Tremorfa Cardiff CF2 2QS
CUMBRIA	CA	01288 594747	Moffat After Sales Service E.T.B. Services Carlisle Enterprise Centre James Street Carlisle CA2 5AP
DUMFRIES & GALLOWAY	DG1-14	01387 69694	Moffat After Sales Service Allan Crossan (Service) 93 Irish Street Dumfries Scotland DG1 2PQ

DUNDEE	DD1-14 PH8-18	01250 876285	Moffat After Sales Service I Brogan Domestic Cairnleigh Dunkeld Road Blairgowrie Perthshire PH10 6RT
GLASGOW	EH, FK, G, KA, KY1-16, ML, PA1-23, PH1-7, ZE	0141 64 4381	Moffat After Sales Service 20 Cunningham Road Clyde Estate Rutherglen Glasgow G73 1PP
GUERNSEY	GU	01481 46931	Guernsey Electricity PO Box 4 Vale Guernsey Channel Island
HAVERFORDWEST	SA33-39, 41-44, 61-73	01473 710914	Moffat After Sales Service C Butherway 1 Church Road Roch Haverfordwest Dyfed Wales SA62 6AG
HEREFORD	HR 1-9, LD1-8, SY7, SY18, NP 5, NP7-8	01432 340334	Moffat After Sales Service Domestic Repair Centre Unit 3 Bank Buildings Cattle Market Hereford HR4 9HX
HULL	YO 4, 11-18, 25 HU 1-19 DN 14	01482 585678	Moffat After Sales Service John Sizer Unit 1 Boulevard Unit Factory Estate Hull HU3 4 AY
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ISLE OF WIGHT	PO 30-41	01983 872552	Moffat After Sales Service Wyatts Electrical Service 4 Forelands Road Bembridge Isle of Wight PO35 5XW
JERSEY	JE	01534 505050	Jersey Electricity Company PO Box 45 Queens Road St Helier Jersey, Channel Islands JE4 8NY

LAMPETER	SA 19, 20, 40, 45-48 SY 23, 24, 25	01570 423020	Moffat After Sales Service Lampeter Domestic Appliance Service Unit 16 Lampeter Industrial Estate Lampeter Dyfed SA48 7DY
LANCASTER	LA 1-23	01772 316175	Moffat After Sales Service NL Services Unit 333 Ranglei Road Walton Summit Bamber Bridge Preston Lancashire PR5 8AR
LEEDS	BD DN1-7, 10-12, HD, HG, HX, LS, S, WF, YO1-3, 5-8, DE, NG1-22, 25	01532 608511	Moffat After Sales Service 64-66 Cross Gates Road Leeds LS15 7NN
LINCOLN	DN21 Subcodes 1,2,5 only LN1, 2, 4, 5, 6 LN3 Subcodes 4 & 5 only NL8-10 NG23, 24, 31-34 PE1-13, 20-25	01522 514603	Moffat After Sales Service Brian Hudson Unit 8 Stonefield Park Clifton Street Lincoln LN5 8AA
NEWTON ABBOTT	EX1-17 PL1-9, 16, 19, 20, 21 TQ	01626 65909	Moffat After Sales Service South West Domestic Services Unit 2 Zealley Industrial Estate Kingsteighnton Newton Abbott South Devon TQ12 3SJ
NORTH WALES	LL	01745 591616 01745 590096	Moffat After Sales Service GMS (Cymru) Unit 2 Coed - Parc Abergele Road Rhuddlan Clwyd Wales LL18 5UG
NORTHERN	DL TS DH YO21, 22 DN NE SR FY PR WN BB BL M OL SK CH CH L WA	01325 301400 0191 493 2025 01282 774621 0151 254 1724	Moffat After Sales Service PO Box 40 Preston Road Aycliffe Industrial Estate Newton Aycliffe Co Durham DL5 6 XA
NORTHERN IRELAND EAST	BT1-30, 36-57, 63-67	01232 746591	Moffat After Sales Service Unit C3 Edenderry Industrial Estate 326 Crumlin Road Belfast BT14 7EE
NORTHERN IRELAND WEST	BT31-35 BT60-62 BT68-82 BT92-94	01861 510400	Moffat After Sales Service G & O (Armagh) Service Owenmore House Kilwee Business Park Upper Dunmurray Lane, Belfast BT17 0HD

NUNEATON	B DY ST TF	0121 358 7076	Moffat After Sales Service Unit 23-24 Alliance Business Park Townsend Drive Nuneaton Warwickshire CV11 6RX
	WR WS WV	0121 358 5051	
	GL NN OX SN	01993 704411	
	CV LE15	01203 354424 or 0116 251 5131	
REDRUTH	TR1-20, 26, 27 PL10-15, 17, 18, 22-35	01209 314407	Moffat After Sales Service Cornwall Domestic Service Unit 7D Poole Industrial Estate Druids Road Redruth Cornwall TR15 3QW
SHREWSBURY	SY1-6 SY8-17 SY19-22	01743 450279	Moffat After Sales Service BLI Service 6 Harlescott Barn Harlescott Lane Shrewsbury Shropshire SY1 3SY
SOUTH HUMBERSIDE	DN8, 9, 15-20 DN21 Subcodes 3, 4 only DN31-40 LN3 Subcode 6 only LN7, 11-13	01472 267978	Moffat After Sales Service John Robinson (Electrical) Unit 74 New Enterprise Centre Edward Street Great Grimsby DN31 3JP
SOUTHERN	BH BN16-18, GU27-35 DT PO1-22 SO SP BA BS TA TR21-25	01705 667411 01705 667411 01272 211876	Moffat After Sales Service Limberline Road Hilsea Portsmouth Hampshire PO3 5JJ
TONBRIDGE	GU1-26 RG SL CT DA ME TN	0252 245505 and 01732 357722	Moffat After Sales Service 30 Morley Road Tonbridge Kent
	BN1-15, 20-27 RH TW BR CR SE SW SM KT	01273 694341 0181 658 9069	TN9 1RA







